



---

## Uploaded to the VFC Website

▶▶▶ June 2015 ◀◀◀

---

This Document has been provided to you courtesy of Veterans-For-Change!

Feel free to pass to any veteran who might be able to use this information!

For thousands more files like this and hundreds of links to useful information, and hundreds of "Frequently Asked Questions, please go to:

[Veterans-For-Change](#)

---

***If Veterans don't help Veterans, who will?***

---

**Note:**

VFC is not liable for source information in this document, it is merely provided as a courtesy to our members & subscribers.



## ***Whole Wheat Dinner Rolls***

- 1 Cup water
- 2 Tbsp butter or margarine, softened
- 1 Egg
- 2 Cups Gold Medal Better for Bread flour
- 1 1/4 Cups whole wheat flour
- 1/4 Cup sugar
- 1 Tsp salt
- 3 Tsp bread machine yeast
- Additional butter or margarine, melted, if desired

- 1) Measure carefully, placing all ingredients except melted butter in bread machine pan in the order recommended by the manufacturer.
- 2) Select Dough/Manual cycle. Do not use Delay cycle.
- 3) Remove dough from pan, using lightly floured hands; place on lightly floured surface. Cover dough and let rest 10 minutes.
- 4) Grease bottom and sides of 13x9-inch pan with shortening or spray with cooking spray. Divide dough into 15 equal pieces. Shape each piece into a ball; place in pan. Brush with melted butter. Cover loosely with plastic wrap and let rise in warm place about 30 minutes or until double. Dough is ready if indentation remains when touched.
- 5) Heat oven to 375 F. Bake 12 to 15 minutes or until golden brown. Serve warm, or cool on wire rack.

Makes 15 Servings

